



# 5 Keys to Food Safety

## IT'S EVERYONE'S RESPONSIBILITY



Kansas Department of Agriculture | Food Safety and Lodging Program  
<http://agriculture.ks.gov> | 785-296-5600



Wash hands when necessary

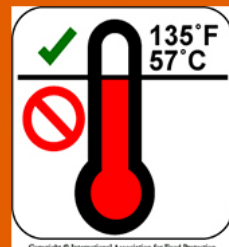


Do not work with food if you are ill

Never touch ready-to-eat food with bare hands



Keep cold foods at 41°F or below



Keep hot foods at 135°F or higher



Do not store raw foods above cooked or ready-to-eat foods



Never prepare ready-to-eat foods on the same surface with the same utensils used to prepare raw animal proteins



Properly wash, rinse and sanitize all food contact utensils and equipment



Cook food until it reaches a proper internal temperature

Rapidly cool food to 41°F or below

